

# Single Hop Session IPA Topaz v.1

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **60**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Soufflet	4.3 kg (75.4%)	80 %	5
Grain	Oats, Flaked	0.5 kg (8.8%)	80 %	2
Grain	Wheat Blanc - Castle Malting	0.4 kg (7%)	85 %	4
Grain	Cara Gold - Castle Malting	0.5 kg (8.8%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	60 min	17.6 %
Boil	Topaz	10 g	30 min	17.6 %
Boil	Topaz	15 g	10 min	17.6 %
Aroma (end of boil)	Topaz	25 g	0 min	17.6 %
Dry Hop	Topaz	30 g	3 day(s)	17.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Safale